



Roast by the River

Starters

Salt and Pepper Squid - £9
w/ Salad and Sweet Chilli Dip

Homemade Crab and Chilli Arancini - £12
w/ Thai Green Mayo

Homemade Soup - £7.5
w/ Ciabatta & Butter

Grilled Field Mushroom - £9 / £16
w/ Melted Goat's Cheese and Red Onion Marmalade & Mixed Leaves

Breaded Brie - £9
w/ Chilli Jam and Salad

Homemade Smoked Mackerel Pate - £10
w/ Toasted Crostini, Lemon and Dill Mayonnaise and Red Onion Marmalade

The Roasts

Roast Topside of Beef

Prosciutto wrapped, Sausage & Sage Stuffed Chicken Breast

Slow Roasted Belly of Pork

Small - £13 Classic - £18 Mixed - £21

Homemade Nut Roast (Vegan) - £18

All Served w/ Garlic, Rosemary & Thyme Scented Roast Potatoes, Yorkshire Pudding,

Seasonal Vegetables & Gravy

Desserts

Please see our dessert board for Today's Options

Why not Finish with a Cup of Freshly Ground Cornish Coffee, Tea or Hot

Chocolate?

Sunday Roast Menu

Not The Most Roast

Lunchtime Only

Served with Salad Garnish & Crisps

Hot Meat Ciabattas —£ 12 each

Beef and Horseradish

Slow Roast Pork and Apple Sauce

Prosciutto Wrapped Chicken and Stuffing w/ Cranberry Sauce

Warm Ciabatta Rolls

Mature Cheddar Cheese & Chutney -£10

Tuna Mayonnaise -£12

Prawn & Guacamole w/ Marie-Rose Sauce -£13

Ham & Mustard -£11

Smoked Mackerel Pate w/ Lemon and Dill Mayonnaise—£ 14

Non-roast Mains

Ham, Double Egg and Chips - £15
w/ Garden Peas

Beer Battered Fish and Chips - £18
w/ Tartar Sauce and Garden or Mushy Peas

Breaded Wholetail Scampi - £17
w/ Tartar Sauce, Chips and Garden or Mushy Peas

Homemade Steak and Ale Pie - £18.5
w/ Potatoes and Seasonal Vegetables

Cheese Crusted Lentil Cottage Pie—£ 18 (V)
w/ Seasonal Vegetables

Mr Kittow's Pork Sausages—£ 17
w/ Creamy Mash, Crispy Onions, Wholegrain Mustard Sauce and Seasonal Vegetables
(Veggies Sausages Available)

Cheese Crusted Fish Pie - £ 18.5
w/ Seasonal Vegetables